

latter 'foreign yŭ.' I think these are a little more solid than the artichoke. They are like the potato in substance, but more glutinous and quite different in flavor. They are a substantial addition to a meal. The 'sprouts' are separated in the field, excepting in the 'ginger variety,' and it is these sprouts which are planted for the new crop. In suitable soil and conditions the vegetable is prolific. The crop is harvested in the autumn in the district of Taichow Sienku, Chekiang Province, whence these specimens came."

45776. "*Ong-yŭ*, or red *yŭ*, is a little red on the point, cooks a trifle glutinous. The natives prefer these, and I have sent more of this kind. It is a local variety."

45777. "*Ong-hwa-yŭ*, or red floury *yŭ*, is very pink and cooks mealy. It is a local variety."

45778. "*Ts'ih yŭ*; also called *Tsiang-yŭ* or ginger *yŭ* because the 'na,' or shoots and head, are more like the ginger root and do not divide easily; this sort is the only one of which I am sending the 'head,' as the Chinese call it. The other specimens all have a head like this, but more clearly separated from the root and easily broken off; whereas this one must be divided by cutting. The natives say this particular one will divide in five pieces for planting. The ginger *yŭ* cooks mealy."

45779. "*Ts'ing yŭ*, or blue *yŭ*, is a little bluish on the point and stalks and has a large leaf. This variety also cooks mealy, but is said to be better to eat after keeping a few months. It keeps well."

45780. "*Ta-yŭ*, or large *yŭ*, has a large head and few sprouts; also mealy."

"This taro roughly resembles the Trinidad dasheen in leaf characters, though the petioles have lighter markings, like those of the 'anradumbe' [S. P. I. No. 36057] from Rhodesia. When cooked the corms and cormels (lateral tubers) are slightly yellowish and of smooth texture. Both are rather moist, and yet the corms are somewhat mealy and very pleasing to the taste. They improve in quality after being dug. The corms are elongated and regular in form and weigh about a pound each. The tubers are small, weighing only from 1 to 3 ounces each." (R. A. Young.)

45781. "*Wōng-yŭ*, or yellow *yŭ*; point a little yellow; glutinous."

"The leaf stems of the yellow *yŭ* are blackish maroon. The corm is roundish and when cooked is moist, soft, and light colored with a tinge of violet at top. The cormels are rather small and when cooked are moist and soft. Both corms and cormels lack flavor." (R. A. Young.)

45782. "*U-ken-yŭ*, or black-stalked *yŭ*; the stalk is black and more nearly round. This is the earliest variety and is glutinous."

"The corms of this variety are tough when cooked and unfit for table use. The cormels, or tubers, are of fair size but are soft, pasty, and flavorless. The plant is small growing and the leaf stems blackish maroon." (R. A. Young.)

45783. "*Ong-hwa-yŭ*, or red floury *yŭ*, is a variety having the same name as S. P. I. No. 45777, but the sprouts come out in a different way."

<sup>2</sup> Upon being grown, the tubers listed as S. P. I. No. 45777 proved to be a variety of *Colocasia antiquorum* (L.) Schott.